

Menu in Bloom

Shareables

OYSTERS ON THE HALF SHELL (6) 24
mignonette | housemade hot sauce |
grated horseradish | lemon **GF**

KOREAN FRIED CHICKEN SLIDERS 18
potato roll | slaw | gochujang sauce

RADIUS® CALAMARI 24
cajun comeback sauce | cocktail sauce | lemon

MANGO DEL MAR CEVICHE 22
bay scallop | mango | coconut leche
de tigre | taro chips **GF**

RADIUS® STACKED SUSHI 19
salmon | crispy rice | unagi sauce |
spicy mayo | tobiko
make vegan with watermelon sashimi

BURRATA + HONEY INFUSED MELON 28
prosciutto | compressed melon |
Champagne vinegar | caramelized honey **GF**

MAPLE MISO BRUSSELS 14
maple balsamic | miso aioli |
crispy onions **V GF**

KALBI WONTON NACHOS 18
braised beef | pickled onion | scallions | spicy mayo

RADIUS® GOAT CHEESE SPRING ROLLS 19
red wine + onion jam | local seasonal preserve **V**

COASTAL LOBSTER ROLLS 34
old bay aioli | pickled onions |
celery | green goddess

TRUFFLE FRIES 15
white truffle oil | Parmesan |
roasted garlic aioli **GF V**

Bowls + Salads

ADD: seasoned tofu **8** | chicken breast 6oz **11** | salmon 6oz **18** | shrimp (5) **12** | petite tender 6oz **19**

CHARRED CORN + CHICKPEA SALAD 20
snap peas | dates | feta | mint | Aleppo lime
vinaigrette | pumpkin seeds **V GF**

ROASTED BABA GHANOUSH 19
harissa | sunflower dukkah |
preserved lemon | pepitas | paratha **VG**
cauliflower pita **GF** - add **4**

RADIUS® POKE 27
choice of

Ahi Tuna or Watermelon Sashimi **VG**
avocado | edamame | cucumber |
pickled cabbage | sesame & tamari
dressing | togarashi mayo **GF**

WATERMELON SALAD 19
lemon whipped ricotta | candy cane beet | blueberry
balsamic vinaigrette | local greens | pistachio **GF V**

RADIUS® CAESAR 19
sourdough croutons | crispy pork
belly | Parmesan | lemon **V**

Main Plates

COCONUT CURRY SHRIMP LAKSA 34
red curry coconut broth |
bean sprouts | rice vermicelli |
fried tofu | jammy egg | cashews **GF**

HONEY + SUMAC GLAZED SALMON 35
fennel purée | farro | pomegranate seeds |
micro salad | citrus

HARISSA ROASTED CHICKEN 34
apricot agrodolce | sunchoke puree |
potato pavé | radicchio | crispy kale

LOBSTER LINGUINE 45
caramelized leeks | smoky velouté |
Chardonnay | salt-cured tomato |
sourdough crumb | herbs

BUTTERNUT SQUASH RAVIOLI 32
brown butter + sherry vinegar emulsion |
candied pecans | caramelized onions |
lemon zest | sage | goat cheese **V**

THE RADIUS® BURGER 29
brie | thick cut bacon | caramelized onions |
Dear Grain sesame seed bun

From the Grill

proudly serving Canadian Beef

Just for You

SIGNATURE FILET MIGNON 6oz 48
lean | tender

KOREAN BRAISED SHORT RIB 10oz 46
sweet | sticky

Shareable Steak Board

45-DAY DRY-AGED RIBEYE 14oz 85 /95
well-marbled | funky | *serves 1 or 2*

CERTIFIED AAA TOMAHAWK 48oz 195
large | in-charge | *serves 3 to 4*

*accompanied with radius® Gruyère mashed potato | local seasonal vegetables | red wine demi-glace **GF***

Date Night Feature

ON CLOUD NINE 90

select one shareable or salad, two main plates, and one dessert
excludes burrata + lobster roll | filet or short rib - **add 9 pp**

Local Partners

Artie's Pasta | Backed by Bees | The Butcher Shoppe | The Cake Kitchen Co. | Chassagne Farm | Dear Grain |
Marc's Mushrooms | Real Roots Kitchen | The Shuck Truck | The Soulful Co. | Udder Way Cheese Co. | 100km Foods

You would be surprised to find an item or accompaniment on this menu that was not made in-house by our Culinary Team.



radius®